DEVOTED TO AGRICULTURE AND ITS KINDRED ARTS AND SCIENCES.

VOL. III. SATURDAY, SEPTEMBER 27, 1851. NO. 20.

RAYNOLDS & NOURSE, *Proprietors.* OFFICE, QUINCY HALL, BOSTON. S. W. COLE, *Editor.*

FEEDING HORSES ON THE ROAD.

There is no one thing in which farmers manage their stock so badly, as in feeding horses too frequently while travelling. Some will bait their horses every ten or twelve miles, though they may not be more than an hour and a half or two hours in going from one stage to the other, and this is often done soon after the horse has eaten a hearty breakfast or dinner; when the horse stops, he is usually fatigued or hot, and he needs rest and cooling; to fill the stomach then with food, before the previous meal is digested, is injurious in the extreme; let the horse be well fed in the morning before he starts on a journey, and he will travel from seven o'clock to twelve, without requiring any food; then let him rest two hours at noon, and he will be prepared to travel again till seven without baiting. Horses that labor on the farm, work half a day without eating. In and around cities, are thousands of horses that work hard during the forenoon and afternoon without baiting, and yet they are kept in good condition, though at work almost every day in the year; they are employed in trucking, in cabs, omnibuses and other vehicles, and they usually labor hard; although these horses are frequently under the best of management, no one thinks of giving them a baiting between their regular meals.

The following article of J. V. C. Smith shows the management of horses in the East, in this respect:—

"Barns are not required in Syria, no hay even being cut or in demand—cattle, goats, sheep, &c., having excellent feed the year round. Horses are far better managed in Syria than in England or the United States, more spirited, and endure the severest kinds of fatigue better than in any part of Europe or our own best of countries. The system of feeding, which is uniform throughout the East, is to give them fine straw, broken up by pounding, analogous to being cut. It is put into a small bag containing perhaps a peck, mixed with four quarts of barley or beans. In Egypt, beans are preferred. When put up for the night, the bail of the bag containing their supper is slipped over their ears, and they are left to make their meal and then have a regular night's sleep. Early in the morning the mess is repeated, nothing more being given. Fresh hay is never given them; in fact no such article is known. I have ridden one horse twenty days—oftener ten hours at a time—without ever stopping to bait.

"No such custom as luncheon for horses is recognized. Night and morning are the meal times for them, for donkeys, mules and camels. Their endurance under immense loads, day after day, sure footedness and vivacity, are extraordinary, and a theme of admiration. One month in a year, June, they are turned out leisurely to grass, and then the dry straw and provender is invariably resumed. In this connection, it may be mentioned that in shoeing horses, the people of the Orient are far in the advance of us. The shoe is a thin piece of iron plate, covering the entire under surface of the hoof, except a small oval hole for the exit of the frog, which is pressed through and recovers its position by an elastic movement when the foot is raised. The shoe, therefore, is not a burden, but a genuine protection, vastly better than ours of a pound weight each."

WORCESTER CATTLE SHOW.

The annual show of this society took place at Worcester on Thursday last. The weather was favorable, and a large collection of people were present to enjoy its festivities. The first exercise of the day was the PLOUGHING MATCH. There were sixteen entries, each of a single pair of oxen —no double teams or horse teams being admitted. All the teams were without drivers. The depth required was six inches, without restriction as to any greater depth. Sixteen rods of ground, or about one-tenth of an acre, was assigned to each team, and the time occupied in ploughing fifty minutes. The first team came out in thirty-five, and the last in fifty minutes. No limitation being fixed as to the time taken up in doing the work, there was consequently little hurry or whipping, which ensured neat and skilful execution. We noticed three boys of about 14 to 16 years of age, holding

the plough and managing the team and performing their part in a manner which would have done credit to mature years. Some of the best farmers in the State were on the ground as judges; and among the strangers present, we noticed the Hon. J. W. Proctor, President of the Essex Society.

The Address was delivered by Mr. KNOWLTON, editor of the Worcester Palladium, and was replete with good sense and practical suggestions. It had also another merit, which is an important one, on a day so busy as that of our County Shows—and that was of brevity.

At the dinner table there were excellent toasts and speeches, having application to the various branches of husbandry. Gov. LINCOLN spoke of Farm Labor and the profits and dignity of farming as an occupation. He referred to a speech on some public occasion by Lord Ashburton, in relation to the *kind of labor* employed on a farm—whether it be intelligent, or not, and the difference to the employer in point of profit, between three or four hands capable of pursuing ordinary farm labor under a few general directions, and those who can do little or nothing without the constant direction and eye of the master. We believe this point will arrest the attention of employers, and demand some action in order to avert a great evil which our young men, and women too, are gradually falling into, in regard to the business of husbandry. We shall take occasion to call attention to it more fully hereafter. He stated, too, as his belief, that no business whatever afforded a greater profit, with the same amount of capital, than that of farming, and that it was altogether more safe and healthy than any other. His remarks were listened to with great attention, coming as they did from one of so much experience on the subjects which he discussed. The Governor has served the society some twenty-five or thirty years as its presiding officer, has retired from his post full of honor, and is succeeded by his brother, Col. JOHN W. LINCOLN.

For the DRAWING MATCH there were some twenty-five entries. This part of the exercises seemed to have more interest and attract more attention than the ploughing, and we understand usually excites more competition than any other part of the Show. A very large concourse of spectators was present, and they were as enthusiastic as the holders of the whips themselves. The same cattle that ploughed were also in the contest with the cart. They were generally young, and of middling size, but well disciplined, nervous and active.

There were some very fine cattle in all the classes in the pens, and among them a number of young cattle raised by Mr. BROOKS, of Princeton, who is as successful as a breeder as in all his other farming operations. But as a whole, it was thought by good judges that the show of neat stock was not so good as it was last year.

There were but few entries of sheep or swine; of the former we had no opportunity of making particular inquiries after them. Among the swine we observed a Suffolk boar two years and five months old the 26th of this month, whose weight is 484 pounds, and as handsome an animal as ever wore tusks. A barrow of the same breed sixteen months old, weighing 424 pounds, and a pig ten months old, 254 pounds, all the property of GARDNER G. HUBBARD, Esq., of West Needham. These animals were among the finest we have ever seen, and we were informed by the proprietor, that they are remarkably mild in disposition, and lay on flesh with surprising rapidity. There is room for improvement in our breeds of swine, and we recommend our friends to look in upon Mr. Hubbard's stock.

The show of poultry was somewhat extensive. In passing the different cages we felt a twinge of regret that nearly all our native breeds were banished from the ground which they had occupied so long. Nearly all the odd-looking bipeds of the Eastern world were there, with their strange names and outlandish dresses. But our smart and gentlemanly-looking rooster, with his sleek, dapper wife, had been read out of the company and left at home to sing and scratch upon their old dunghill.

The show of Implements, we were told, was very fine; they were exhibited at the Mechanic's Fair, and we had no opportunity to make an inspection of them.

The rooms of the Horticultural Society were open and their show of fruits was exceedingly creditable. Apples, pears, plums, peaches, nectarines, and all other fruits of the season, were abundant. Crawford's Early, among the peaches, seemed to bear away the palm, and the Bartlett among the pears. The fruits were judiciously arranged, and it was refreshing to linger for an half hour among them.

On the whole, the Worcester Show was a good one. The County has many men of intelligence, earnestness and liberality in all that relates to husbandry and they are doing their part in pressing onward, the great work of improvement in this, the mother of all arts. Our thanks are due to the officers of the society for their politeness in tendering to us the hospitalities of the occasion.

ACKNOWLEDGMENTS.

From Leonard Cheney, of Southbridge, Cheney peach; this is a handsome fruit of first-rate quality, and under favorable circumstances has attained to a very large size. Twelve specimens which Mr. Cheney sent friend Earle, of the Worcester Spy, averaged ten inches and a quarter in circumference; tree hardy, a good grower and a great bearer. We consider it one of the best peaches for general cultivation. We also have from Mr. Cheney, which he procured from a neighbor's garden, a small white peach which is

nothing extra in quality; but the tree is very ornamental when in blossom, as its blossoms are very large and of pure white.

From A. B. Currier, Concord, N. H., plums for a name. The name is Yellow Egg Plum.

From Samuel A. Kinsman, of Barre, Mandell Grape. This is among our pleasant native grapes, but it has the hard pulp and pungent taste peculiar to all our wild grapes. The Strawberry Grape which we cultivate is earlier and superior in quality.

Of E. Myrick, of South Groton, specimens of the Sage Grape, same which is described by J. Fisher Allen, Esq., of Salem, in his work on the vine. These grapes also have the unpleasant foxy taste so peculiar to all our wild grapes.

From C. T. Symmes, of Lancaster, a noble specimen of Jacques peach, and a large handsome apple for the name; we do not know the name, but it is not the Lyscom, as has been suggested; the quality is rather poor.

From Joel Lake, nurseryman, Topsfield, fine specimens of Royal George peach; a noble cluster of Princess Imperial Gage plum, containing twenty fine plums on a twig of ten inches; Red Gage plum; two kinds of Seedling grapes,—the early ones are ripe and very good, the others not yet ripe. We do not know the names of the apples sent us, and as they do not ripen till December, we cannot judge of their quality.

From Nathan Smith, Weston, Seedling peaches, large size, high colored and very beautiful; they are very juicy, tender, melting, and of a most delicious flavor; it is one of the finest varieties we have tasted this season.

From James S. Draper, Wayland, superior specimens of Garden Royal apple, of much larger size than we have usually seen. Mr. Draper remarks, "Of its eating qualities you have well judged in your 'Book.' Of its size for the market. I think you could safely give it a higher recommendation." Specimens we have seen were doubtless from old trees without higher cultivation; had we been furnished with fruit of the size of that before us, we should have given it a higher recommendation for the market.

From Joseph Allen, Northboro', very large and beautiful apples of pleasant quality; tsrongly resembling the Hubbardston Nonsuch, but tapering little more to the top; we have never seen the fruit before.

From Col. Elisha Hale, Rockbottom, (Stow), a box of excellent peaches.

From Levi Burt, Walpole, N. H., a box of sweet apples, excellent for baking; the tree is a good grower and good bearer; they originated on his father's farm, Luther Burt.

From John Washburn, Plymouth, a basket of native plums of very good quality, on which he makes the following remarks:

"I sent you this morning a few plums; this has no other name here than the Round plum. We always have a bountiful supply of these plums, and have no quarrels with the curculio, for with three trees in my garden he is always welcome to all he wants, and then he frequently leaves enough to break off some of the limbs. There is a tree of this plum in my neighbor's garden that is 100 years old, and still bears good crops; we always raise them from seed and they produce the same. If you like it I will send you two or three trees this fall gratis, and will take pleasure in doing so. I picked a few plums to-day, of River's Golden Gage; these were rather overripe; size about that of the Green Gage, and not much different in quality; color a bright golden yellow, as its name indicates; the Orange plum has borne a few with me this year; the size is considerably less than the Washington quality, barely good."

The trees will be very acceptable.

MOTT'S AGRICULTURAL FURNACE.

These furnaces are admirably adapted for boiling vegetables and food for stock, and are often used for household and other purposes where much water is required to be heated.

They are a double kettle or boiler connected on the top of a box stove in such a manner that the fire passes between the outer and inner kettles, which causes the water to boil as quickly and with as little fuel as in a boiler set in brick.

There are several sizes, holding from 25 to 150 gallons; they possess an advantage over the common boiler set in brick inasmuch as they are portable, and can easily be moved from one place to another.

THE BLACKBERRY.

Very few regard this shrub of the slightest value—it does, however, possess some qualities which entitle them to the attention of others than the mere passer-by; for instance:

"The blackberries have a desiccative and astringent virtue, and are a most appropriate remedy for the gums and inflammation of the tonsils."

"Boorhave affirms that the roots taken out of the earth in February or March and boiled in honey, are an excellent remedy against dropsy."

"Syrup of blackberries, picked when only red, is cooling and astringent, in common purgings or fluxes. The bruised leaves, stalks and unripe fruit, applied outwardly, are said to cure ringworm."—*Am. Farmer's Encyclopædia.*

For the New England Farmer.

NEWLAND'S STRAWBERRIES.

Mr. Cole:—I am a constant reader of the New England Farmer, am often instructed, and find many things to approve. I am always happy to notice your liberality towards the opinions and views of others who differ from you, and who are undoubtedly most sincere and honest in their expression of them. On perusing the last number of the Farmer, I read a communication with the caption, "*Newland's Strawberries*," which seemed to me to be unfair, and altogether too severe. In my opinion, Mr. Newland did not exaggerate in the statements he made of the strawberry to which he applied his own name. He had the appearance of an open-hearted, upright man; was somewhat sanguine, as most persons are who suppose they have made a discovery, and was evidently one of those men who drive their business with earnestness and zeal, be it what it may. He came to my garden and assisted me in preparing the ground and setting two hundred and sixty of his plants, on the 8th May, 1849. The following summer we gathered thirty-five boxes of as sweet and handsome berries as ever grew; not so large as some other kinds, but infinitely sweeter and richer flavored than *any* other kind which I have tasted. This year we commenced picking on the 18th of June, and had them in profusion until the 24th of July—five weeks; after that time we picked a few each day, until the 3d of August. No account was kept of the number of boxes; but a family of six persons was constantly supplied twice and three times a day, about a dozen boxes sold, and as many more given away.

That Mr. Newland supposed these strawberries were a new kind, I have no doubt; but he was mistaken. I can take him to a garden where they have been cultivated for twenty years, and from thence taken to a city market, and *pronounced the best berries that were brought into it*. There they are known as "the Old English," while many about here say they are identical with the "Wood Strawberry."

That they are the best kind for *family use*, I think all persons, who like sweet, highly-flavored fruit, will admit. Another merit which they possess is, that they continue some three weeks longer than other varieties; they grow high up from the ground, out of the dirt, and part from the hull in picking. If people are willing to purchase fruit that is acid and unpalatable, because it is large, producers will be quite likely to supply them with it; it is easier to gather when quite large, and most kinds are harder, and will bear more jostling than the "Old English." But a sweet, finely-flavored fruit must be more wholesome than one which is quite acid; and altogether more economical to those who have no sugar plantations about them!

Allow me to suggest that your correspondents sign their articles with their own names. You do not mean to be responsible for all your correspondents say, I suppose. And without some paternity an article loses half its force.

I am truly yours,

Simon Brown.

Concord, Mass., Sept. 13, 1851.

Remarks.—Friend Brown may find Newland's strawberry a good variety for private use; yet as it is the old Alpine, or a seedling from that which is no better, it is a complete imposition upon the public. We have perceived no difference between this and the old Alpine. A large number of intelligent cultivators around Boston purchased Newland's strawberry, and gave it fair trial, and they have universally, so far as we have heard from them, decided it is identical with the old Alpine, and that it is a great imposition upon the public. We have no belief in Newland's sincerity; he was informed by those who had tested his strawberry, that it was an imposition, yet he has gone into other parts of the country and practised the same deception.

For the New England Farmer.

THE RIGHT KIND OF FOWLS.

For ten or twelve years I have paid considerable attention to the raising of fowls. I have never kept as many as most of my brother farmers; but I have endeavored to keep and preserve the *best* kind for *laying*. My object has been principally to furnish *eggs* for the market, and not keep fowls on which to speculate, as many have done. But I must confess, that, like a thousand others, I have had a little touch of the "*fowl fever;*" and this has been brought on, in a great measure, from reading the glowing descriptions in the different agricultural papers of the enormous profits to be realized from particular breeds imported from foreign countries. Now, the fact is, the *public* have been awfully duped, and I have shared somewhat in the result. The fact is, the public have not had, generally, but one side pictured out to them, by writers on different breeds of fowls. It is evident that nearly every article on the subject of fowls has been written by those who felt a deep *interest* in the matter; not an interest for the *public* at large, but an interest for their *own pockets*. Individuals who have had the imported breeds of fowls to dispose of, have actually overrated their good qualities, inasmuch as they have only told half the story; for while they have gone on to give an accurate account of the weight of their fowls, the produce of their eggs, &c., they have seldom said anything about the cost of their keeping, the size of their eggs, or the healthiness of the fowls themselves. Now, these, be it remembered, are essential items of account. It is *true*, the pure Shanghai fowls will weigh down twice the number of pounds of the common Yankee hen, and may perhaps deposit as many eggs in 365 days as the Yankee hen; but it is *untrue* that it costs no more to keep the former than the latter; and it is equally untrue, that the Shanghai produces as large an egg, according to their size, as the Yankee hen. It is certain, too, as every one (who has kept both kinds) will, I presume, testify, that our common fowls are more hardy than foreign breeds.

Before a person is prepared to decide which fowls are the best for the farmer to keep for profit, he must prove them in different ways. Now, supposing a person buys a hen of the large breed of fowls, and one of the common Yankee hens, the former being twice the weight of the latter; the one he pays six shillings for, the other two, (this being about the price valued upon each in this vicinity). The two fowls are kept in separate enclosures and fed all they will eat; and from my observation, and from reliable statements by others, the large fowl will consume twice the amount of

grain of the smaller fowl, while the produce of eggs in numbers will he equal. Supposing the eggs are sold by weight, the difference would probably be as five to six. Now, any one who can do a simple sum in addition and subtraction can satisfy himself whether he had better purchase the large fowl or the small one. The reader will here perceive that I have figured on a small scale, but he can also perceive that my figuring is equally applicable on a large scale.

It was my intention when I commenced this article to give a sort of history of my success in the different breeds of fowls; but I forbear, as I have already pursued the subject to sufficient length. I desire to state, however, for the benefit of those who have followed me thus far, with the expectation of ascertaining "the right kind of fowls" for profit, that if I could be placed in possession of the 24 pure Yankee hens I owned six or eight years ago (which, by the way, produced me upwards of 3300 eggs annually), I would relinquish my present stock in trade, which consists of upwards of 60 of various breeds.

Everything must have its day and run; and so of course will the "fowl fever." My candid opinion is, that in less than ten years, the pure Yankee fowl will stand in the same relation to the foreign fowls, that the foreign fowls now do to our common fowls. They must be *crossed* with our breed, or they will eventually run out. Please mark my prediction, Mr. Editor. ALBERT TODD.

Smithfield, R. I.

For the New England Farmer.

POTATO CROPS.

MR. COLE:—So fluctuating is the condition and progress of the potato, as now cultivated, that what is averred *one week*, may be far from the fact the next. It seems to be admitted by all, that the last half of the month of August is the most critical period, in relation to what is called the potato disease. So far as I can learn, this disease has not shown itself to any extent in this vicinity. One man whom I know, has gathered and sold from his farm, the present season, seven hundred bushels of potatoes at an average price (when put up in barrels) of *one dollar* per bushel, about four times as much as they used to command when potatoes were plenty, before the *rot* was known among us. Of the entire crop he did not find *one per cent.* defective. Still there was *here* and *there* one, when cut, that would show the *mulatto colored stain*, which I take to be an unmistakable precursor of decay. On Saturday, I spoke with a farmer from Middleton, who was taking with him some potatoes to retail in the market, and asked him if he found anything of the rot among his potatoes. He said he had not, until he dug those he then had,—about two bushels. From these he had thrown out about half a bushel, which, he thought, had a suspicious look. On turning over those in his basket, a few were found tinctured with a tinge of suspicion; so that we are not yet so far out of the woods, in regard to the *potato rot*, that it will be safe to cry very loud respecting it. Those who have sold their potatoes and pocketed their money, may rest easy, provided they gave no assurance of soundness, directly or indirectly; but, as a general thing, a warranty on potatoes is not a very safe business.

One word as to the *Danvers Reds* or *Bradstreet potato*, to which the attention of your readers was called in the spring. This appears to be a late variety. It has grown luxuriantly, and, so far as I have seen, the yield is firm and sound. I saw them growing in Middleton, on the farm of Dr. A. Nichols, along side of a variety obtained from the eastern part of Maine, and I must admit that the Maine potato had a decidedly superior aspect. Some of these I have tried upon the table, and find they taste as well as they look. Generally speaking, the quality of potatoes this season is good. What is to be the result of the crop, can be better told the last of October, than the last of August. P.

Danvers, Sept. 8th, 1851.

For the New England Farmer.

QUESTIONS.

MR. EDITOR:—Will you please to answer the following questions?

Are side shoots as good to bud apple trees from as the leading ones?

Where nursery trees the first year from the bud are much inclined to branch, is it best to prune them?

Will a good supply of mulching around young standard apple trees, with the rest of the land lying in grass a part of the time, answer as well as constant cultivation?

What is the size of the Red Russet apple compared with the Roxbury Russet, and does it bear much in odd years?

Will you name a few of the most valuable kinds of apples for cultivation, having special reference to those that are constant bearers or bear most in odd years? WM. G. CHURCHILL.

Deerfield, N. H., Sept. 2, 1851.

FEEDING AND FATTENING SWINE.

The following article which we find in the *Maine Farmer*, contains some excellent hints on the subject of fattening hogs; and as the business is now in season, we lay it before our readers.

MR. EDITOR:—Many of the experiments I have observed, have resulted in a loss, instead of profit to the owners. And why is this? In the first place, I am aware that an error is committed in the outset. We buy too much live pork; the main object should be, to make pork, not to buy it. We should also consult economy in judging what number of hogs we can keep to advantage; the larger our family, and the larger our dairy, the more we shall find it expedient to keep; for there are a variety of articles in a family which may be thrown to waste and be lost, if not given to pigs. Almost all of every rank, trade, or profession, especially out of the cities, find it a matter of convenience to keep at least one hog. Although corn, or meal, is the staple article for fattening, yet there are remnants of bread, bran, meats, fish, vegetables and various other articles, such as skim-milk, whey, &c., from a dairy, which greatly promote the growth of pigs, and becomes a nuisance cast into the gutter. These it would be unfair to charge to the account of the pigs. I shall therefore attempt to show that by keeping only a suitable number of hogs, and leaving out of the account all waste articles, that raising our own pork may be more economical than buying pork for cash.

In endeavoring to show this, I would maintain that a hog should be fattened in the shortest possible time. That therefore, a good appetite should if possible be created and preserved. If a hog will eat well, he will fat well, and if he will not eat well, he will not fat, but waste more than he will eat. Give him that which suits his palate best, and he will soon gain a good appetite; purchase molasses and sweeten his dough, rather than he should not eat up all clean. Sweet apples are good for this purpose, when to be had. Since the potato rot has commenced, I have used sweet apples as a substitute, boiling them and mixing them with meal, and think them a far superior article to the potato.

A hog to be fattened cheapest, and in the shortest time, should constantly be fed to the full, and fed regularly at about the same hours daily. I am in the habit of throwing into the pen between meals, ashes, containing some charred coal, rotten wood, weeds from the garden, &c.; all these quicken the appetite. But I have found no practice superior, or equal to sweetening dough with molasses, to give a hog an appetite, and to fatten him. I use the rinsings of molasses hogsheads, which cost nothing; but $1,20 would buy all the sweetening necessary for one hog.

But to endeavor to illustrate what I have said, I will show you the result of an experiment I have made the present season on a pig managed in the manner I have recommended.

Cost of a pig, 50 lbs. live weight, at 4 1-2 cts. per lb., $2,25; 6 bushels of meal fed, up to September 5th, at 75c, $4,50; 13 do. fed, to December 6th, when killed, 78c, $10,14; total cost, $16-89. Weight of hog December 6th, 411 lbs.; deduct weight live pig, 50; net gain over live weight, 361. 411 lbs., at 6 1-2 c. per lb., market price, comes to $26,71; total cost of feeding, $16,80; net profit, $9,82.

I have made no account of milk or molasses fed, as we never are in the habit of selling skim-milk, but when sweet, give it to our neighbors for family use, and the molasses costs nothing. I fed to this pig about half the skim-milk produced from a cow, say two gallons per day up to September 5th, 90 days, mixing with it meal, which only produced what I desired, a rapid growth. I then commenced fattening him, always feeding him to the full, using in the remaining 90 days about six gallons of the rinsings of molasses hogsheads, occasionally sweetening the meal, using some skim-milk. In the whole 180 days, the gain per day appears to be a fraction over two lbs., but would have been considerably more, had both been weighed alive; the true method of ascertaining the correct net gain.

Some may think that a single hog in a pen may be made to do better than each, where a number are kept together in a pen; I think I have found the fact to be the reverse of this; hogs seem to love society, and after a short acquaintance, become attached to each other, and are peaceable and quiet, thriving better than one alone.

I have taken some pains to show the true reasons of so many failures to find profitable returns from keeping swine, a matter of much general importance. C.

Hamilton, Dec. 10, 1850.

☞ The receipts for tickets at the Mechanics' Fair in Providence, were $900 the first day, and $1800 the second.

CENTRAL BOARD OF AGRICULTURE.

The above association, composed of delegates from the different County Agricultural Societies, was convened this day at the State House, and called to order by Hon. Seth Sprague, President of the Plymouth County Society.

A Committee consisting of Professor Fowler, of Amherst, Hon. John Daggett, of Attleboro', and Paoli Lathrop, Esq., of South Hadley, reported a list of officers for a permanent organization of the Board. The following gentlemen were elected:—

Hon. Marshall P. Wilder, *President.*
Hon. Henry W. Cushman, } *Vice Presidents.*
Hon. John W. Lincoln, }
Hon. Allen W. Dodge, *Cor. Secretary.*
Hon. Edgar K. Whitaker, *Rec. Secretary.*

Voted, That His Excellency, the Governor, His Honor, the Lieutenant Governor, the Secretary of State, and the Members of the Executive Council, be invited to take seats, and participate in the deliberations of the Board.

On motion it was ascertained that delegations from all of the fourteen County Societies were present, and that the State Society was also represented.

The President stated briefly and pertinently the objects of the organization of the Board, and especially directed attention to the great importance of concert of action on the part of the different societies.

J. W. Proctor, Esq., President of the Essex Co. Society, concurred with the President in the great necessity of interchange of opinion, and of friendly relations between the agriculturists of the State.

Simon Brown, Esq., of the Middlesex Society, favored the meeting with some forcible remarks to the same effect.

Hon. A. W. Dodge, of the Essex Society, enlarged upon the importance of establishing a common standard by which the County Societies might engage more understandingly in their improvements in *stock*, especially in relation to Milch Cows—also in a standard measurement of corn; and other well devised rules for the different societies in the regulation of Premiums.

Hon. J. Gardner, of Bristol, concurred in the views of Mr. Dodge, and regretted the irregularity which existed in his own county in relation to standard rules in the adjustment of premiums.

Dr. Reed, of Berkshire, considered that the annual reports of the different societies were very defective, owing to the want of a common understanding in relation to just rules at annual exhibitions. In the western part of the State this was certainly a cause of great dissatisfaction.

Richard Bagg, Esq., of Hampden, thought that much of the uncertainty and want of method in the societies was the result of neglect in the early training of farmers—and was of the opinion that the first principles of farming should be taught in the Common Schools.

Hon. John C. Gray, President of the State Society, recommended that a Committee be chosen to report business to the Board, and that said Committee be constituted from the local societies. The State Society had set the example of instituting annual shows—and the County Societies had adopted the same course, and had even eclipsed the parent society. Mr. Gray gave a highly instructive statement in relation to the movements of the State So-

ciety, and the efforts it was now making to obtain from Europe the most valuable kinds of stock to improve our own.

On motion of Hon. Geo. Denny, of Worcester, it was voted that a Committee, to consist of one from each society, be appointed to take into consideration the time of the several societies' exhibitions, so that they may not interfere with each other.

While the above motion was pending, a spirited discussion ensued upon the indispensible importance of systematizing the action of the various agricultural societies in the Commonwealth, so that the best interests of the farmer might be promoted. The discussion was conducted by Hon. J. H. W. Page, President of the Bristol Society, Col. Wilder, Mr. Dodge, Mr. Denny, Dr. Reed, Mr. Bagg, Mr. Gray, Mr. Sprague, Mr. Daggett, Mr. Proctor, Hon. B. V. French of Norfolk, Hon. J. T. Buckingham of Middlesex, Dr. Gardner, Hon. R. C. Winthrop of the State Society, Mr. Brown and Hon. J. W. Lincoln, President of the Worcester Society.

The Committee for arranging the time for the annual exhibition was then chosen as follows:—Hon. M. P. Wilder, Hon. John C. Gray, Hon. J. W. Lincoln, Hon. A. W. Dodge, Hon. J. W. Proctor, Hon. Seth Sprague, Hon. J. H.W. Page, Hon. H.W. Cushman, Dr. S. Reed, Richard Bagg, Jr., Esq., Wm. O. Gorham, Esq., Charles H. Bursley, Esq., S. Brown, Esq.

On motion of Mr. French, voted that Hon. B. V. French, J. W. Proctor, Esq., and Hon. Geo. Denny, be a committee to report business to the Board.

Voted, That the members of the agricultural press be invited to take seats at the Board.

The Board then adjourned to 3 o'clock, P. M.

Afternoon Session.

Mr. French, from the Business Committee, reported that committees of three be appointed on each of the following subjects, including the premiums to be offered and the principles upon which they are to be awarded, viz.: on Ploughing—Milch Cows and Dairy Products, all other Live Stock, Farms and improvement of lands, cultivation and measurement of crops, agricultural implements, manufactures.

The committee on recommending specific days for the annual exhibitions, submitted the following report:—For Essex, last Wednesday but one in September; Worcester, last Thursday but one in September; Worcester, (West,) last Thursday in September; Norfolk, last Wednesday in September; Middlesex, first Wednesday in October; Plymouth, first Thursday in October; Barnstable, second Wednesday in October; Bristol, second Thursday in October; Hampden, last Thursday and Friday in September; Housatonic, last Wednesday and Thursday in September; Franklin, last Wednesday and Thursday in Sept.; Berkshire, first Wednesday and Thursday in October; Hampshire, Franklin and Hampden, second Wednesday and Thursday in October; Hampshire, third Wednesday in October.

Voted, That the officers and delegates to the Board be authorized to invite the co-operation of their different societies to carry into effect the above recommendation.

Voted, That the thanks of the Board be presented to Mr. King and Dr. S. Reed and other editors, for their offer to publish the doings of the Board in their several papers.

Voted, That the Secretary be authorized to offer for publication the proceedings of this meeting to the various agricultural papers of the State.

In conformity with a previous vote of the Board, the President submitted the following lists of Committees, viz:

1st. Ploughing.—John W. Proctor, Esq., Hon. Seth Sprague, Hon. Johnson Gardner.

2nd. Milch Cows and Dairy products. — Hon. Geo. Denny, Hon. B. V. French, Hon. Allen W. Dodge.

3rd. All other Live Stock.—Paoli Lothrop, Joseph Howe, W. O. Gorham, Esqrs.

4th. Farms and improvement of lands. Hon. J. T. Buckingham, Hon. John Daggett, Horace Collamore, Esqrs.,

5th. Cultivation of Crops. Hon. J. W. Lincoln, Alfred Baker, Esq., Richard Bagg, Jr., Esq.

6th. Agricultural Implements. — Simon Brown, Esq., Dr. S. Reed, Charles Bursley, Esq.

7th. Manufactures.—Charles C. Sewall, Esq., Gen. Samuel Chandler, Saml. Powers, Esq.

The foregoing Committees were authorized to report upon the various subjects referred to them, at an adjourned meeting of the Board.

Voted that a Committee of three be chosen to report a Constitution and Bye-Laws, and what further measures are necessary to organize the Board. Hon. Henry W. Cushman, Professor W. C. Fowler and James H. Knowles, Esq., were chosen said Committee.

On motion of Hon. B. V. French a Committee of five was chosen to report on the subject of Agricultural Education, and the best measures to be adopted for the encouragement of such education

Upon this motion a very able debate followed. The speakers did not differ as to the necessity and propriety of legislative action—but several of them advocated the action of public spirited individuals jointly with the legislature, as in the foundation of the State Normal Schools, and Reform School at Westboro'. The discussion occupied most of the afternoon session, and was conducted with much ability by Professor Fowler, Mr. Dodge, Dr. Reed, President Wilder, Mr. French, Mr. Gorham, Mr. Daggett, Mr. Brown and Dr. Gardner.

The following gentlemen were then chosen the Committee—viz: Col. Wilder, Mr. Proctor, Professor Fowler, Mr. Page and Dr. Reed.

On motion of J. W. Proctor, Esqr, a Committee of one from the Board was chosen to visit each of the Agricultural Exhibitions the present year.

The above vote was carried into effect by the appointment of the following gentlemen, viz:

The President, to visit the Hampshire exhibition.

Mr. Dodge, the Hampshire, Franklin and Hampden.

Mr. Cushman, the Bristol.

Dr. Gardner, the Franklin.

Mr. Proctor, the Worcester.

Mr. Lathrop, the Essex.

Mr. Bagg, the Norfolk.

Mr. Page, the Barnstable.

Mr. Whitaker, the Plymouth

Mr. French, the Berkshire.

Mr. Hubbard, the Worcester (West.)

Professor Fowler, the Hampden.

Mr. Sprague, the Middlesex.

Col. Lincoln, the Housatonic.

(Should Col. Lincoln be prevented from attending Dr. S. Reed was chosen substitute.)

Voted, That the thanks of the Board be presented to the President, Secretary, and the other officers of the meeting.

Voted, To adjourn to the second Wednesday in January next, at this place, at 10 'oclock in the forenoon.

EDGAR K. WHITAKER, *Secretary.*

Boston, Sept. 3, 1851.

N B. In conformity with a vote of the Board the several Agricultural papers of the State are respectfully requested to publish the above proceedings.

PRESERVATION AND USE OF STRAW.

MESSRS. EDITORS:—In Western New York straw is worth more care than some farmers bestow on it. With many it is thrown into a sort of excuse for a stack, or removed just so as to get it out of the way of the machine. This mode of doing business is all out of order, for the straw left thus will require a long time to rot sufficiently to be drawn out as manure, as portions of it long remain dry or nearly so.

Every farmer will find it to his advantage to build a good firm stack pen, say seven or eight rails high—well staked or locked, with two rails at each corner of the pen. Build your pen as near as you can guess, just large enough for the straw you intend for it, and then stack it as nicely as you would hay, and if your stack is large, provide yourself with a hay knife, cut down and feed out as regularly as you would your hay.

A good thing to put upon your straw is a good supply of *brine*, (as fine salt will not dissolve,) and this can be easily done when stacking. The advantages of using brine are many. Your cattle, horses and sheep will eat it better, and there will always be a supply of salt in their feed; besides, salt is considered a fertilizer, and on some lands very beneficial to crops, and perhaps would not be injurious to any. This three-fold benefit is sufficient to compensate any farmer for the trouble and expense of putting a good supply of salt, in the shape of brine, upon his stack of straw.

And feeding out straw as above mentioned has many advantages over the common careless way of letting cattle run to the stack as they please, and pull out and tread under foot, until they are in danger of being crushed to death by the fall of the heavy mass of snow and ice that invariably accumulates upon the top of the stack. An instance of this kind once came under my notice. Word came that the straw stack had fell over, or that the trap had sprung and caught under it a fine two-year old heifer. Hark, she is alive; I hear her breathe. Call the boys; go ask neighbors A B C if they will come and help dig out the poor creature. Then with forks, shovels, old axes, and everything we could lay hands on, we fell to work to remove the frozen mass, and release the poor animal from her uneasy confinement.

By taking the above advice, all such troubles may be avoided, and you may have plenty of this kind of fodder to last all winter, and no more; for it should be thrown out in the course of the winter and spring, that it may become mixed with the manure and absorb its liquid portions, when it can be easily removed from the yard with forks and wagons to the soil that most needs it.

From experience and observation we have become satisfied that spring is the best time to clean your barn-yard, not by throwing it into large heaps in or out of the yard, but by drawing it where you want it to use, with as much moisture in it as it will absorb, drop in loads so near together as will manure as high as you wish, then spread no faster than you want to plough, so as to prevent loss by evaporation.—J. SIBLEY.—Eagle Harbor, Aug. 11, 1851.—*Rural New-Yorker.*

CURE FOR GLANDERS.

MESSRS. EDITORS:—I have heard it said all my life that glanders in horses were incurable. But this I have proved to my entire satisfaction to be a mistake. Some time in September, 1850, I met with an opportunity of trading for what I thought was a good brood mare—at the time she was running copiously at one nostril, which was represented to me to be distemper. I was suspicious of its being glanders, but concluded to risk it. It afterwards proved to be glanders. Now for the remedy: In the first place I bled copiously; I then put in a rowel or seaton of polk root, between the jaws and in the breast; I then procured one gallon of fresh tar; I next fixed a small mop on a stick long enough to insert it as high up as the eye. I inserted the tar into the nostril in this way twice a day until I had made a complete cure. I had never heard of the remedy before—but supposed there are a great many little fibres in the head of the animal that, from some cause or other, discharged the matter, and I supposed the tar would heal them up. Great care should be taken to keep the blood in a good state, to prevent it from turning to farcy about the time the running at the nose ceases, as I believe glanders will produce farcy, and farcy produce glanders. Respectfully, yours, BASON HOLLOW. —Cobb's Mills, Ala., May 15, 1851.—*Farmer and Planter.*

NORTHERN POTATOES.

On the 1st inst., we received a basket of potatoes from C. D'Invillers, Esq., of this borough, which were planted on the 24th of May, and exhibited well-formed bulbs in six weeks after. They are called the Early June Potatoes, the seed of which were obtained from Buffalo, four years ago. They are exceedingly smooth, round, well favored variety, and have appearance of being of fine quality, which we are informed they possess in high perfection. They have never been known to be affected by the rot, and are evidently a hardier potato than the Mercer. The vines are very luxuriant, though the ground in which they were produced was not manured for the crop, but was in good condition.

We understand the same potatoe is raised in great abundance—indeed is the favorite variety—throughout the entire "lake country," and was recommended on account of its quality and freedom from the rot, to general cultivation in all the potato-growing States.

We shall endeavor to acquaint ourselves with all the necessary facts connected with its history, and will test its quality, so that we can speak more authoritatively of its value to the region south and west of Michigan and northern New York.—*Ed. Germantown Telegraph.*

RICHARDSON APPLE.

This apple originated in the orchard of Ebenezer Richardson, of Pepperell. A few years ago it was exhibited at the Concord Cattle Show, and among many fine specimens of apples, it was distinguished for its large size, great beauty and superior quality. It has been disseminated considerably in nurseries, but has not yet gone into general cultivation. It is one of the most tender, delicious, fine flavored apples of its season; large, roundish, inclining to conical; smooth; green, mostly covered with red, bright in the sun, numerous large light specks; stem two-thirds of an inch long, rather stout, in a broad, deep cavity; calyx large, open, in a narrow, deep basin; flesh greenish-white, remarkably tender, juicy, of a rich, delicious and almost saccharine flavor. Good specimens are of the highest order; those in the shade want character. This is a moderate grower, and the original tree is called a good bearer; from the first to the last of September.

MASS. HORTICULTURAL EXHIBITION.

This exhibition which we announced last week took place upon the 17th, 18th and 19th, and was all that its most ardent admirers could have wished it. It has been visited by throngs of our citizens and illustrious guests, whose only disappointment seemed to be that they could not taste as well as see the rich fruits so profusely scattered around. The many strangers that visited the exhibition on Thursday expressed themselves as much astonished as delighted.

The floral temple by Jonathan Mann, Jr., the floral baskets by Miss Russell, Fletcher Webster, James Nugent, J. P. Cushing, W. E. Carter, Winship & Co.; the guitar and harp of Mrs. William Kenrick; and the grass boquets by Mrs. J. Walsh, are deserving of special notice from the lovers of flowers. The pair of boquets, which won the first premium for the Bradley vases, by James Nugent; and the premium boquets for the society's vases, from J. P. Cushing, Esq., were exceedingly fine.

Of plants, J. Nugent, Hovey & Co., (a splendid Fuchsia), and Winship & Co. made a fine display.

Of cut-flowers, Samuel Walker, Esq., (the worthy successor of Gen. Dearborn, both in his civic capacity and as an eminent horticulturist), had a fine show of Dahlias; as also James Hyde & Son. The finest collection of cut-flowers, (which obtained the premium,) was by J. Mann, Jr., of the House of Industry. Messrs. J. P. Cushing, Nugent, Copeland, Winship & Co. and Kenrick, were also large contributors.

Of fruits the display was magnificent; pears, apples, peaches and grapes, in endless variety.

Samuel Walker, Esq., (President of the society,) exhibited a splendid collection of pears, of which we will mention the following, in order once for all to give a faint idea of the variety and

to avoid repetition: viz., Flemish Beauty, Dutchess d'Angouleme, Maria Louisa, Bartlett Dunfore, Catillac, Vicar of Winkfield, Urbaniste, Napoleon, Seckle, and many others.

M. P. Wilder exhibited fine Golden Beurre, Dix, Belle, Worcester, King Edward, Brougham, Andrews, Frederic of Wurtemburg, Glout Morceau.

J. P. Cushing made a grand display of early Crawford peaches and Red Rare-ripes; and a great variety of pears.

Hovey & Co. Pears; among them Louise Bonne de Jersey, Beurre d'Amanlis, Beurre St. Quentin, Beurre d'Anjou, Stone, Passe Colmar, Le Cure, Seuille, French Autumn Bergamot, with a splendid basket of assorted fruit, early Crawfords, grapes and melons.

J. S. Cabot. Fine pears; Bartlett, Henricarte, St. Michael, Paquency, Neil, Henry IV., Muscadine, Fulton, Columbia, St. Andre.

Josiah Lovett, 2d. Fine Hessel, Ben Armudi, Belle Lucrative, Harvard, Pound, Bon Chretien, Beurre Dial, St. Ghislain, Beurre Bosc, Washington, Great Citron, &c.

R. Manning. Bergamot, Miel de Waterloo, Lewis Rousselet, Lawrence, Fondante d'Automne, Long Green, Edwards, Huguenot, Figue.

Josiah Stickney made the best display of pears, receiving the first premium.

John Gordon. Among others the Queen of the low countries, Easter Beurre, Cumberland.

In the lower hall was B. V. French's unrivalled collection of apples, from Gloria Mundi to Crab, $20 premium; plums by Henry Vandine, bronze medal; peaches, (gratuity) by N. Stetson; plums by J. T. Gates, bronze medal, and Josiah Lovett; peaches, (gratuity) by W. Bacon and W. Kenrick; basket of assorted fruit by James Nugent.

Vegetables.—Squashes and potatoes, S. W. Cole; beets and turnips, Stone & Co.; custard squashes, (silver medal) Francis Marsh; melons, A. D. Webber; squashes, E. M. Richards; tomatoes, Nahum Stetson; sweet potatoes, J. W. Brown; cabbages, Jona. Mann, Jr.; Hybrid sweet corn, (society's silver medal,) A. R. Rope; squashes and vegetables, A. Bowditch; snake cucumbers, Thomas Page; blood beets, (gratuity $5) J. B. Moore; and for turnips, (society's silver medal;) cauliflowers, (gratuity) Fletcher Webster, and $8 premium for 2d best display of vegetables; squashes, (gratuity) Josiah Crosby; potatoes, (gratuity) Anthony Hatch; water melons, (gratuity) John Gordon; best display of vegetables, J. B. Moore, $10; 3d, J. Crosby; 4th, A. D. Williams, (gratuity); apples, J. B. Moore, 2d premium, $15; Josiah Stickney, 3d, $12; John Gordon, 4th, $8; for the best dish of apples, Silas Pierce, $6; 2d best J. Stickney, $5; 3d, Josiah Lovett, (gratuity;) 4th, J. B. Moore.

J. P. Cushing. Fine Catillac, Easter Beurre, Doyenne Gris, Gansell's Bergamot, Winter Nelis, Bartlett.

S. Downer, Jr. Fine Bartlett, Columbia, Passe Colmar.

W. R. Austin, $6 for best dish of 12 pears, Duchesse d'Angouleme.

B. V. French. Fine pears; and a magnificent display of apples, receiving the first premium of $20.

Fine pears were also exhibited by Francis Dana, Thomas Page, A. D. Weld, S. Philbrick, (Andrews,) W. Kenrick, J. Hyde & Son, H. B. Stanwood, (Bartlett) C. N. Brackett, A. W. Stetson, Lewis Wheeler, J. B. Moore, Nahum Stetson; J. Fiske Allen exhibited splendid grapes, Black Hamburg, Rose, Golden and Red Chasselas, Bowker, Bishop's. Winship & Co. had fine Bruxelles, Jalousie de Fontenay, Catillac. George Wilson, fine Paradise d'Automne, Beurre Bosc, Charmontel. S. Sweetser, fine Pears, &c. Cheever Newhall, (gratuity for pears.) John Washburn, Josiah Richardson, (gratuity.) Galen Merriam, W. C. Strong, W. R. Austin, John Gordan, (gratuity.) William Bacon, Jonathan Mann, Jr., Fearing Burr, (gratuity.) A. D. Williams, (gratuity.) Henry Vandein and W. A. Crafts exhibited fine pears. A magnificent stand of grapes, which received the silver medal, was exhibited by Dr. Nathan Durfee. A. W. Stetson exhibited a fine vine of Black Hamburg grapes; also Sweet Water. Other contributors were J. Breck & Son, J. Fisk Allen, C. E. Grant, W. C. Strong, ($15) best grapes, and $7 for a dish of assorted fruit, nectarines, &c.

For the New England Farmer.

INSECTS AND THE POTATO ROT.

Mr. Cole.—It is curious to observe the variety of opinions entertained relative to the decay of the potato. It is a subject of so much antiquity, that every one feels at liberty to speculate upon it, while very few have the presumption to make any positive assertion respecting it. In fact, it is hardly safe to aver what is known to be true, lest by possibility it may prove otherwise.

I admire that perseverance in opinions that holds on until the contrary is shown; but, when convinced, to continue to argue still, is nearly allied to obstinacy. Such, if I do not mistake, is the fact in relation to those who still contend that *insects* are the cause of the potato rot. It seems to me that Dr. Harris, in his modest but admirable letters on this subject, has demonstrated, as far as is practicable, that the decay of the potato, commonly called the potato rot, *is not caused by any insect hitherto known among us.* I think this should be set down as an established fact; and so it seems to be admitted in all quarters, except on the banks of the Merrimack; and in certain papers whose distinguishing characteristic is disagreement with all others.—These thoughts came to mind, on the perusal of your last paper, in which I perceive Mr. Whipple, of Lowell, has put forward his *insect notions* as applicable to a *green*, and not a *black* insect,—and holds on to his *green louse* with great pertinacity.

I am not surprised that the gentleman to whom his letter was addressed should have hesitated in acquiescing in this opinion as to the *green insect*, when it is perfectly well known that this insect is *not known*, but, on the contrary, that its characteristics are as distinctly described as any other to be found in our books. Gentlemen who are beginning their inquiries in these matters, should not be too sanguine in their notions.

What evidence is there that this *green-house plant bug* (so called) is the cause of the potato rot? Why, it is said to be found on the *leaf*, on the *stem*, or on the *root*, of the potato vine; and it is said to be a *devouring insect*. Are there not other insects, of like character, found in the same positions? Why, then, should this have all the glory! The truth is, the potato disease is peculiar and distinct, the same wherever it has been observed, proceeding from one cause, and one only. What this is, I will not presume to say; I will only say, that the gentlemen of Lowell are taxing the credulity of the public too strongly, when they ask them to believe that they have discovered the cause, either in their *black* or *green bugs*.

For the New England Farmer.

RECLAIMED MEADOWS.

On the farm of Horace Ware, Jr., in the town of Marblehead, adjoining the estate of R. Brookhouse, is to be seen an example of the application of labor and skill, rarely equalled, in bringing a worthless morass into productive bearing, in the short space of *two years*. This morass was on the borders of a small pond of five acres, in which there was a depth of two or three fathoms of water and mud without limit. The ground was covered with a thick growth of blueberry and other shrubs. These were taken off for the wood they yielded. A ditch was dug from the pond to the sea shore, whereby the pond was lowered about six feet. This is so regulated by a sluice, as to admit of raising and lowering at pleasure. When the water was let off, the surface of the meadow settled near two feet. A covered drain was laid all along the shore, to take off the upland springs. The surface was ploughed by the aid of pulleys from the shore, not admitting cattle upon it. The hossacks, stumps, roots, &c., were cleared out and deposited in the edge of the pond, and these covered so as to leave a regular border, on the edge of which ornamental trees were placed. Thus prepared, the ground was planted with potatoes in the summer of 1850, and yielded a produce that sold for $75 an acre; being gathered before *the rot* commenced.

In the winter of 1850 and 51, Mr. W. prepared a compost of gravel and night soil, mingling four parts of gravel to one of night soil, with which he covered the entire surface of the meadow to the depth of two inches; 34 wagon loads of night soil were used on two and two-thirds acres of land. The surface then covered was harrowed and pulverised as far as practicable. On the 20th of last March, grass seed, clover and rep-top, were sown upon it. In June one and one-half tons to the acre were mowed, it being so lodged that there was danger of rotting, if not then cut. In August three-fourths of a ton to the acre more was cut. The present prospect is, that there will be another crop as good as the last, thus yielding about three tons of hay to the acre the same season the seed was sown.

It may be asked, what is the appearance and quality of this hay? In our judgment, it is worth three-fourths as much as the best of English hay. That is, the produce of each acre, for the last two years, has amounted to $125. How much has been the labor applied we are not informed, but hope to be when Mr. W. completes his statement for the use of the committee, whom we accompanied as a *looker-on*. Our impression is, that the crops have paid for the labor and manure; and that a meadow has been secured that will yield two tons or more of hay annually, for six years to come, without further dressing. Whether this is or not better than other experiments, we express no opinion, but think it a good illustration of successful labor, especially when the benefit of improved appearance and the health of the neighborhood is taken into view. We saw another pond in the vicinity, where the proprietor of the land adjoining has been at quite as much expense in preparing his ground, without taking the precaution to cut off the shore springs or to lower the water in the pond, and has as yet realized nothing but a coarse meadow grass, scarcely worth cutting; and probably never will realize any better until he learns what he wants, and how to obtain it. Such is the difference between *speculative farmers*, who ride in a carriage with kid gloves on, and *real farmers*, who are ready to apply their shoulders and their hands to any part of the work that demands it.

September 2, 1851. P.

For the New England Farmer.

MANAGEMENT OF MOWING LANDS.

Mr. Editor:—I perceived an article in the Farmer of August 2, headed "Management of Mowing Lands," penned by Mr. E. Bridge. The ideas advanced are different from my own, at least as far as my experience teaches. I think that hay ought not to be cut until the seed is full, or in the ear, which can be determined when the earliest heads begin to brown; I am now speaking of herds-grass. I think so for two reasons; first, when cut in the bloom, what is under the husk being soft, dries up to comparatively nothing, and the stalk being full of sap, must necessarily lose its weight much more than when the seed is full. I have seen both kinds placed before horses, and they will invariably leave the green and take the hay that has the seed full. By cutting when the seed is full, there is a saving of at least 25 per cent. in weight to the acre. Second, I think no meadow ought to be cut two years in succession, witnout having a little seed scattered on the ground, which will make young and vigorous roots come on as the older ones die out; whereas, if cut in the blade, the seed is not replenished; so that meadows must necessarily run out in a marked time.

With regard to feeding meadows, I find a great benefit in feeding my meadows in the fall of the year. By so doing, the seed that is left on the ground vegetates in the spring; otherwise it would not. I prefer sheep to any other stock to take the after-feed, as they take it closer and more even, so the scattered seed has a better chance to vegetate, and they scatter the manure mose equally over the surface of the ground.

I have upland meadows managed as above described, that have been mowed nineteen years in succession, without breaking up; neither has any manure been put thereon in that time. I mow the

hay fed on the land, and the five last crops were the best; they averaged from one and a half to two tons to the acre, and I see no good reason why, managed as above described, I could not continue to mow them for twenty years more.

If you think the above worthy of a place in your paper, they are at your service.

Yours respectfully, SETH WETHERBEE.

Jacksonville, Illinois, Aug. 17, 1851.

REMARKS.—Our correspondent's mode for managing mowing lands seems to prove a very good one for the rich lands of the West, but it would not answer in New England, where the lands are less fertile. We must improve our lands by top-dressing, or by thorough tillage and manuring, else they will fail to produce good crops of grass. We agree with him as to the time of cutting herds-grass, very nearly; if cut when the seed is almost full, there will be more tons to the acre, each ton will contain more nutriment, animals generally will prefer the hay, and for laboring animals it will be as good as earlier cut hay with a small portion of grain. This is according to our experience and observation.

For the New England Farmer.

HORTICULTURAL EXHIBITION AT HAVERHILL.

MR. EDITOR:—A society that has existed in the neighboring town of Haverhill for several years, for the purpose of promoting the planting of shade trees, determined, this year to see what could be done by way of a Horticultural Exhibition, and invited the co-operation of the neighboring towns. It was held on yesterday, 16th inst., and proved conclusively that there is in private gardens in this vicinity a large amount of very fine fruit; and that exhibitions of this kind are of unspeakable value, in enabling a community to know the good and the worthless fruit in its own neighborhood, so as to profit by the comparison. I have never seen a finer display of choice varieties of pears, peaches and apples, (except in quantity) even in School Street, than was presented to the admiring sight at Haverhill, yesterday. Of peaches, there were splendid specimens of the Yellow Alberge, Early Crawford, Noblesse, Early York, Grosse, Mignonne, Oldmixon, Red Rareripe, &c.; of pears, Bartlett, Seckel, Marie Louise; of apples, Porter, Hubbardston Nonsuch, Spice, Bellflower, Lawrence, R. I. and N. Y. Greenings, Roxbury Russett.

The display of flowers was very pretty, but there was nothing particularly striking, except a very fine show of Dahlias and Astors by Gen. H. K. Oliver, of this town.

But what particularly excited my attention were some very fine seedling peaches that have been growing for years in the gardens where they originated, and might never have come into public notice, but for the medium of this exhibition. I feel that every seedling peach of superior quality, originating so far north as this, is of too great importance to remain obscure; and I am happy to forward a sample of a few of the most striking fruits of this character, that were on exhibition. And you will gratify and benefit many in this region, and perhaps render the public a service, by inserting in the Farmer your personal decision upon their merits.

What I have marked *No.* 1, grew in the garden of T. M. West, Esq., of Haverhill. The tree has been in bearing several years. The Committee on Fruits at the Exhibition, decided that its characteristics are so closely akin to the Early Crawford, as to designate it to be a seedling of that fruit. So far as a careful examination will justify a comparison of the two, the seedling seems to be rounder in shape, the grain a trifle coarser and the flavor somewhat sweeter than that of the Crawford. We afterward ascertained that it sprung up near a Crawford tree. The testimony to the fact that it is a seedling, is too emphatic to leave it an open question. Mr. West christens it the "Manelle."

No. 2 is from a tree about twelve years old, raised by Mr. Johnson Noyes, of Haverhill, who has young trees of the variety for sale. He calls it "Noyes' Seedling;" and it is perfectly true to its original, as a sufficient number of trees from it, in bearing, show. It is something smaller than the Crawford, but so handsome, high flavored, juicy and melting a fruit, that I think you will pronounce it of great value. It is a hardy tree, and a good bearer.

No. 3 is a "Noblesse" seedling, well known around Haverhill, perfectly true, a good bearer, and equal, I think, to the budded "Noblesse," which it closely resembles in size and color.

No. 4 is a smaller fruit, called the "Buttrick." It is a high flavored, handsome, delicious peach, a great bearer, and perfectly true. Young trees of either of these last mentioned varieties may be purchased of Mr. Johnson Noyes or Mr. T. D. Harmon, of Haverhill.

I trust the specimens I send will come to hand in good order, so that you can discuss their merits to good advantage. I add a pear and an apple for a name. Yours, &c., H. F. H.

Lawrence, Sept. 17, 1851.

REMARKS.—Peach No. 1 is a splendid fruit, which strongly resembles Early Crawford in appearance and quality; but it is rather milder, which is very desirable. The other three varieties are generally large, very handsome, and of excellent quality, ranking with our best varieties. As they have originated in the North, they will be more hardy than foreign kinds, and we doubt not that they will prove to be valuable acquisitions. As they produce the same from seed, they are far more valuable, as they are more easily propagated, and more hardy, and more sure to produce good crops. This is the general opinion throughout the country.

The pear is probably the Flemish Beauty, but not a well ripened specimen, as the quality is inferior to that fine fruit generally. We are not acquainted with the apples.

OCCUPATION.—Occupation cures one-half of life's troubles, and mitigates the remainder. A manacled slave working at the galleys is happier than a self-manacled slave without employment.

For the New England Farmer.

THE FRUIT CROP.

Fruit in general is rather abundant than otherwise, in this section, the present season. Apples are not so plenty as in some seasons, but there are enough for home demand, and some for export. The Roxbury Russet and Rhode Island Greening bear very well, but they are not so fair as they formerly were, which is the case with many other varieties in this region. The few past years have appeared to be rather unfavorable to the growth of the apple. Pears are more than an average yield, although some varieties do not ripen so well as others; native kinds generally succeed better than foreign. Quinces are somewhat abundant, of good size and very fair. There are many raised in this section, and the supply for a few years past has been greater than the demand. Peaches are quite a large crop; many trees are breaking from the weight of their fruit; the late warm and dry weather has ripened them very rapidly, and imparted to them an excellent flavor. Plums are plenty and good; the curculio has not attacked them so generally as in past years. The cultivation of the plum is receiving considerable attention of late. Cherries were good in quality, and of sufficient quantity. At the rate cherry trees have been planted for a few years past, this fruit must become extremely abundant ere long. Grapes are a light crop this season in this vicinity; native varieties, on high ground, produce a moderate quantity; but there are few in low situations.

Of other fruit of small kinds there has been a good supply; and the year, on the whole, may be called one of plenty with respect to fruit.

Leominster, Sept. 13, 1851. O. V. Hills.

NUTRITION IN VARIOUS GRAINS.

Wheat is one of the most important of our crops. The grain contains from fifty to seventy per cent. of starch, from ten to twenty per cent. of gluten, and from three to five per cent. of fatty matter. The proportion of gluten is said to be largest in the grain of quite warm countries.

It is a singular fact that, in all the seed of wheat and other grains, the principal part of the oil lies near or in the skin, as also does a large portion of the gluten. The bran owes to this much of its nutritive and fattening qualities. Thus in refining our flour to the utmost possible extent, we diminish somewhat its value for food. The phosphates of the ash also lie to a great degree in the skin. The best fine flour contains above seventy pounds of starch to each hundred. The residue of one hundred pounds consists of ten or twelve pounds of gluten, six to eight pounds of sugar and gum, and ten to fourteen pounds of water and a little oil.

Rye flour more nearly resembles wheaten flour in its composition than any other; it has, however, more of certain gummy and sugary substances, which make it tenacious, and also impart a sweetish taste. In baking all grains and roots which have much starch in them, a certain change takes place in their chemical composition. By baking, flour becomes more nutritious, and more easily digestible, because more soluble.

Barley contains rather less starch than wheat, also less sugar and gum. There is little gluten, but a substance somewhat like it, and containing about the same amount of nitrogen.

Oatmeal is little used as food in this country, but it is equal, if not superior, in its nutritious qualities, to flour from any of the other grains; superior, I have no doubt, to most of the fine wheaten flour of the northern latitudes. It contains from ten to eighteen per cent. of a body having about the same amount of nitrogen or gluten. Besides this, there is a considerable quantity of sugar and gum, and from five to six per cent. of oil or fatty matter, which may be obtained in the form of a clear, fragrant liquid. Oatmeal, then, has not only abundants of substance containing nitrogen, but is also quite fattening. It is, in short, an excellent food for working animals, and, as has been abundantly proved in Scotland, for working men also.

Buckwheat is less nutritious than the other grains which we have noticed. Its flour has from six to ten per cent. of nitrogenous compounds, about fifty per cent. of starch, and from five to eight of sugar and gum. In speaking of buckwheat or of oats, we of course mean without husks.

Rice was formerly supposed to contain little nitrogen; but recent examinations have shown that there is a considerable portion, some six or eight per cent. of a substance like gluten. The per centage of fatty matter and of sugar is quite small, but that of starch much larger than any grain yet mentioned, being between eighty and ninety per cent.; usually about eighty-two.

Indian corn is the last that we shall notice. This contains about sixty per cent. of starch, nearly the same as oats. The proportion of oil and gum is large, about ten per cent.; this explains the fattening properties of Indian meal, so well known to practical men. There is, besides these, a good portion of sugar. The nitrogenous substances are also considerable in quantity, some twelve to sixteen per cent. All these statements are from the prize essay of Mr. J. H. Salisbury, published by the New York State Agricultural Society. They show that the results of European chemists have probably been obtained by the examination of varieties inferior to ours; they have not placed Indian corn much above the level of buckwheat or rice, whereas, from the above, it is seen to be "in most respects superior to any other grain."

Sweet corn differs from all other varieties, containing only about eighteen per cent. of starch. The amount of sugar is, of course, very large, and the nitrogenous substance amounts to the very large proportion of twenty per cent.; of gum to thirteen or fourteen; and of oil, to about eleven. This, from the above results, is one of the most nourishing crops grown. If it can be made to yield as much per acre as the harder varieties, it is well worth a trial on a large scale.—*Prof. Norton.*

WATER CISTERNS.

Mr. Freas:—I am sure you will agree with me, that it is seldom the case that proper conveniences for supplying stock with water are found even on the best managed farms. Oftentimes the cattle are compelled to go several rods from the yards to a spring, brook or pump, and stand there shivering and chilled with the piercing blasts until the water is cut open or the trough filled for their accommodation. In this way the farmer loses, annually, more than it would probably cost him to

supply a good cistern, with the requisite fixtures of trough and pump in his yards, and where the animals could at all times accommodate themselves with drink without difficulty or strife. It often happens when several are driven out to water, that there is a chance for only a few to drink at once; this gives rise to contention and pushing, and wounds and injuries, often of a serious or even fatal character. Where they have free access to water, however, at all times, accidents of this nature seldom if ever occur. Cisterns are now constructed on scientific principles, and are found eminently to subserve the purposes for which they are applied. There is no heavy outlay required for brick, limestone or plank, and the exquisite manner in which all the details of the work are consummated, ensures the owner against the periodical recurrence of those heavy pecuniary expenses which were necessary, formerly, for repairs. By excavating a hole in the soil, in some convenient place—say in your shed or barn-yard, of the desired capacity, and coating the bare sides with cement, you will secure a cistern that will be permanent, and which will cost you but a mere trifle. One man will excavate it in a day or two, and a barrel of cement, costing one dollar and thirty cents, or thereabouts, will be sufficient to coat it. The shape of the cistern, for greater strength and convenience, should be that of an egg, with the large end down. The covering may be either of wood or split granite, and should have a hole for the insertion of the pump, and another, provided with a wooden funnel, rising six feet above the surface, for ventilation. By filtrating the water from your out-buildings, and keeping the funnel constantly open, you will secure a regular and constant supply of excellent water, both for your stock and for domestic use.—*Germantown Telegraph.*

TEXTURE AND FLUIDS OF VEGETABLES.

The elementary texture of vegetables is formed of vesicles, the coats of which consist of transparent membranes of extreme tenuity. These vesicles are of such minuteness that many thousands of them are contained in a square inch. Keiser assures us that these minute cells vary in their diameter from the fifty-fifth to the three hundred and thirtieth part of an inch. Kirby exceeds this computation, and places their minuteness at the thousandth part of an inch, giving, according to this hypothesis, no less than three hundred thousand cells to the square inch. These adhere closely together and form a cellular texture, that may be considered the basis of every organic part of the plant.

Fluids of different kinds are diffused throghout the plant, occupying the cells and intercellular spaces, being transmitted from one to another, but how is not fully determined. It has been urged that fluids are forced upward in the plant of the capillary attraction. Others deny the existence of capillary tubes in vegetables. A more recent theory adopts the *endosmose* and *exosmose;* which is, simply, the existence of contrary currents where two fluids of different densities are found, separated by an invisibly porous septum or partition. One of the currents is stronger and sets toward the denser medium. This is termed the endosmose or inward flowing. The other sets toward the rarer medium, and is called the exosmose or outward flowing. Now these two mediums exist with the plant—the rarer being the moisture of the soil, which is taken up by the rootlets; and the denser, the elaborated or proper juice. Consequently the two currents exist, as is proved by the upward flow of juice to the branches, and the deposit of principles in the soil peculiar to the plant, and which when accumulated, prove highly injurious to the healthy development of individuals of the same species, proving the absolute necessity of a proper rotation of crops.

In most plants, found among these vesicles and interspersed throughout all parts of the plant, are numerous ducts acting as air tubes. Glands also exist, whose office, by some, is supposed to be that of secretion, or the conversion of the juice into the various products necessary for the nourishment of the plant.

The external covering, or cuticle, which protects the plant from the injurious effects of atmospheric and hygrometic changes, is spread over the whole surface, enveloping not only the trunk and branches, but the leaves, and the more delicate petals and organs of fructification. It is perforated in various parts—especially in the leaf—with a vast number of minute oval orifices called *stomata.* In those leaves whose position is vertical, these stomata are found on either surface. But in the horizontal leaf, they exist only on the under surface—whilst in such aquatic leaves as lie on the water they are on the upper surface. Their office appears to be that of respiration exhaling moisture and inhaling air. They communicate immediately with the intercellular spaces, and are so minute in size that the largest known does not exceed the five hundredth part of an inch.

TO PREVENT MOTHS GETTING UNDER HIVES.

Pound a handful of peach leaves and salt them well, and strew them over the bench under the hive. In two or three days, repeat the operation. The flavor of peach leaves is offensive to the moth, but not to the bees.

Another Remedy.—Raise the hive about an inch upon four little pebbles. Take a piece of half-inch pine board from three to six inches wide and a foot long; cut one side full of creases about a quarter of an inch deep; lay this creased side down under the hive and you will find all the millers will use it to raise their broods under; because it is a secure place from the bees, but not from the bee-keeper. If he chooses, to watch and kill, he will finally destroy the larvæ and *save* his honey.—*American Agriculturist.*

Improvement in Bee Hives.—Mr. Robbins H. Stevens, of Litchfield, Hillsdale Co., Michigan, has taken measures to secure a patent for an improvement in Bee Hives, consisting of a series of boxes placed in a rectangular case, and which are so arranged, that but four boxes are used for one swarm of bees, having communication through all the boxes; but each box has an opening in front, and the whole four openings placed directly in front of a square tube passing through the front board of the case, but with a passage in it for each box. By this means any of the four boxes may be taken from the hive, with the honey it contains, without disturbing the bees or the other three boxes.

Mechanics' Department, Arts, &c.

BRIDGING THE NILE.

A French engineer is constructing a strong, beautiful edifice across the river, where the water is both deep and swift. The arches are of large brick.

This is the first bridge, it is believed, ever built over the Nile. It was commenced by Mohammed Ali some years since, and a fear is entertained that it never will be finished. The diving bell is an extraordinary machine, in which sixty men are at once sunk to the river-bed to drive piles, lay the foundation stones, &c. The water at the lowest point is thirty feet deep, and the mud thirty more below that, down through which the foundation of the pillar is sunk, in iron boxes, till its weight lodges on the bottom. The whole length of the piers for receiving the enormous arches is ninety feet. Last season 25,000 men were employed, at present only 2,000, the Pacha having used up all his funds in building and furnishing costly palaces in all directions. Every three months the governor of a district is called upon for a certain number of villagers to this public work.

ANOTHER TRIUMPH OF NEWARK MANUFACTURES.

Mr. H. C. Jones, of this city, says the Newark Advertiser, the merits of whose famous locks are acknowledged throughout the country, has received a very gratifying letter from Mr. S. C. Herring, of New York, who, it will be remembered, took out one of his salamander safes to the World's Fair, on which he placed one of Mr. Jones' locks. In the safe, it appears, he placed a £200 note, ($1000) which he offered as a reward to any one who should pick the lock *with the keys*—the offer to remain open for thirty days. Forty-five days elapsed, but the money remained in the safe, although repeated trials were daily made to open it. No further demonstration, it appears to us, is necessary, to prove the entire safety of this lock against the most expert burglar.

IMPROVEMENT IN THIMBLES AND SCISSORS.

We learn by the London Patent Journal that a Mr. Charles Marsden, of London, has taken out a patent for an improvement in thimbles and scissors, which is worthy of attention. He makes his thimbles ventilating, so as to permit the free escape of perspiration. There is a metal lining within the large cylinder of the thimble, and this is perforated and attached by metal points to the outside one; this allows the perspiration to pass out of the thimble.

In cutting with scissors, it is necessary, in order to keep the cutting edges in contact, to give them a side twist, which not only inflicts injury on the fingers but precludes the use of them with both hands. One of the bowl arms, with a verticle projecting arm which presses on the other arm, gives a permanent side pressure to the blades, ensuring proper contact of the cutting edges without effort of the user; this also ensures a good cutting edge from end to end of the blades. Small instruments are liable to be overlooked now-a-days as too insignificant for improving or patenting, but they are the kind of patents that pay best, and these improvements on the scissors and thimble are very valuable, indeed they are exceedingly useful. While we wear coats and pants, we respect the genius that does not overlook improving the instruments which make them. The ladies, too, will bless Mr. Marsden for his improved thimble.

LIBRARIES FOR OPERATIVES.

In manufacturing establishments where no access to a public library is enjoyed, could money be better expended by the proprietors, than by establishing a well selected library? Good books, with the current magazines and newspapers of the day, would furnish mental food which would be literally devoured by our numerous operatives, whose means do not give them access to these sources of instruction and amusement. How many journeymen and apprentices would be saved from the contaminating influences of the dram-shop by a good library? Let every foundry and machine shop have its library; and let it be considered as necessary to their success, as the motive power which propels their bellows, lathes and spindles.

To Harden Steel Without Springing.—Let it be heated as uniformly as possible, and dip it perpendicularly and slowly into the water, so that it may chill regularly on all sides at the same time, and near the surface of the water. If dipped obliquely, the under side will chill first, and as it contracts will draw the upper side, which is still soft. When chilled in that condition it is thrown out of shape. The lowest heat at which steel will harden is always the best, as by raising the heat above that point you only open the pores, rendering it more brittle without getting it any harder.

These facts are derived from experience in making small tools, &c., in my business. I am a watchmaker.—*Scientific American.*

Ladies' Department.

THE FAMILY ALTAR AND ITS INFLUENCES.

At no time does the family below present to my mind so faithful and striking a type of the family above as when with one accord they have met in one place, to offer united praise to the father of mercies. True it is with this, as every illustration of life in that better country, much imperfection is mingled. A large share of devotional exercises consist of confession of sin, and supplication for strength against time of temptation; besides which wandering thoughts and the jaded spirits too often mar our worship and render our solemn service vain. Yet, nevertheless, the family has been repeatedly used by God himself as an emblem of his triumphant church; and scarcely could one have been selected which would appeal so forcibly, because so sweetly, to the hearts of all men in all ages.

The residence of my father was inland, and remote from facilities for acquiring education. After mature reflection my parents consented that I should follow the bent of my own inclination, and seek such advantages in a distant city.

The history of my first year was similar to that of many ambitious youths. I was acquiring a knowledge of men and manners, but the narration *how* is not material.

About this time a fit of sickness rendered it necessary for me to seek maternal care, under whose blessed influence health soon returned. The day before I again left home, to plunge more extensively than I had hitherto done into the whirl of business, I was sitting by my mother, and pouring into her willing ear some account of my cares and annoyances. She heard me patiently, and when I had concluded my story, put her arm around my neck, and kissing my forehead, said, "My son—*my dear son*, never think yourself forgotten by us. *Your father mentions your name every night and morning.*"

I understood this perfectly. From my earliest infancy I had heard fervent petitions offered at such times for the temporarily absent one, and now, as I was going out into the world—perhaps, never to return—the remembrance of this circumstance was a comfort to me. I knew the paths of youth were slippery, for I had seen sufficient of the world, even in a year, to be well aware of the fact, and in some degree realized the privilege of being so remembered.

I have been young, and now am old, yet those words still ring in my ears and influence my conduct. The lips which then supplicated for me have changed supplications for everlasting praises; yet, in times of sorrow and perplexity, I feel my mother's lips on my fevered brow, and her words are cordial in my heart. In times of joy and prosperity I remembered them, and they acted as a moderating agency to the sanguine restlessness of ambition.

Parents! throw around the hearts of your children a similar indestructible chain. At the family altar teach them by suitable petitions that you sympathize with them in their feeble attempts to do right; there, let confession be made for family sins, and grateful praise returned for family mercies; then may you hope for a re-union of your dispersed family in a better country, even a heavenly. B.

MAKING PICKLES.

This is the season for making pickles, and the following extracts from *Miss Beecher's Receipt Book* will, we doubt not, be valuable to many of our female readers:

Pickles.—Do not keep in common earthen ware, as the glazing contains lead, and combines with the vinegar.

Vinegar for pickling should be sharp, though not the sharpest kind, as it injures the pickles. If you use copper, bell metal, or brass vessels, for pickling, never allow the vinegar to cool in them, as it then is poisonous. Add a teaspoonful of alum and a tea cup of salt to each three gallons of vinegar, and tie up a bag with pepper, ginger root, spices of all the different sorts in it, and you have vinegar prepared for any kind of pickling.

Keep pickles only in wood or stone ware. Anything that has held grease will spoil pickles. Stir pickles occasionally, and if there are soft ones take them out and scald the vinegar, and pour it hot over the pickles. Keep enough vinegar to cover them well. If it is weak, take fresh vinegar and pour on hot. Do not boil vinegar or spice over five minutes.

To Pickle Tomatoes.—As you gather them throw them into cold vinegar. When you have enough, take them out, and scald some spices tied in a bag, in good vinegar, and pour it hot over them.

To Pickle Peaches.—Take ripe but hard peaches, wipe off the down, stick a few cloves into them, and lay them in cold spiced vinegar. In three months they will be sufficiently pickled, and also retain much of their natural flavor.

To Pickle Peppers.—Take green peppers, take the seeds out carefully, so as not to mangle them, soak them nine days in salt water, changing it every day, and keep them in a warm place. Stuff them with chopped cabbage seasoned with cloves, cinnamon and mace; put them in cold spiced vinegar.

APPLE JAM.

The apples, which should be ripe and of the best eating sort, being pared and quartered, as for making apple jelly, are put into a pan with water enough to cover them, and boiled until they can be reduced to a mush. Then for each pound of the pared apples, a pound of sifted sugar is added, being sprinkled over the boiling mixture. Agitate it well until reduced to a jam; then put it into pots.

The above is the most simple way of making it; but to have it of the best possible clearness, make a thick syrup with three pounds of sugar to each pint of water, and clarify it with an egg. Then add one pint of this syrup for every three pounds of apples, and boil the jam to a proper thickness.

☞ The New England Farmer is published *every other* Saturday by John Raynolds and Joel Nourse, at Quincy Hall, South Market Street, Boston.

Terms, $1,00 per annum in advance.

The Farmer, under the editorial charge of S. W. Cole, is devoted exclusively to Agriculture, Horticulture, and their kindred Arts and Sciences, making a neat octavo volume of 416 pages, embellished with numerous engravings. It may be elegantly bound in muslin, embossed and gilt, at 25 cts. a volume, if left at this office.

☞ Also published at the same office *every* Saturday, on a large handsome folio sheet, the New England Farmer and Boston Rambler, an independent Journal, devoted to Agriculture, Domestic, Foreign and Marine Intelligence, Congressional and Legislative proceedings, Temperance and Religious Intelligence, and the usual variety of Literary and Miscellaneous matter, adapted to family reading. Letters from Home and Foreign Correspondents will appear from week to week, together with a variety of contributed and selected articles of a Literary, Scientific, Historical, Biographical, Humorous and Juvenile character, short Moral Tales, &c.; containing more reading matter than any other Agricultural Family Newspaper published in New England. Every thing of a hurtful or even doubtful tendency will be carefully excluded from our columns

Terms, $2,00 per annum in advance. At the close of the year, the publishers will bind the semi-monthly Farmer gratis for any person who subscribes for both publications, paying one year in advance for each.

☞ The Semi-Monthly Farmer contains nearly the same matter as the Agricultural department of the weekly.

☞ Postmasters and others, who will forward four new subscribers on the above named terms, for either publication, shall receive a fifth copy gratis for one year.

☞ All papers will be forwarded, until an explicit order for discontinuance is received; and whether taken by the subscriber or not from the place where they are ordered to be sent, he will be held accountable until he orders a discontinuance, and pays up all arrearages.

☞ When subscribers wish to change the direction of their papers, or when they return a copy to this office, they will please be *particular* to name the Post Office, and State, to which it has been sent, as well as the one to which they wish it directed; as it often happens that two or more of our subscribers are of the same name, and annoying mistakes have occurred in consequence.

☞ All letters and communications should be addressed post-paid to Raynolds & Nourse, Quincy Hall, Boston.